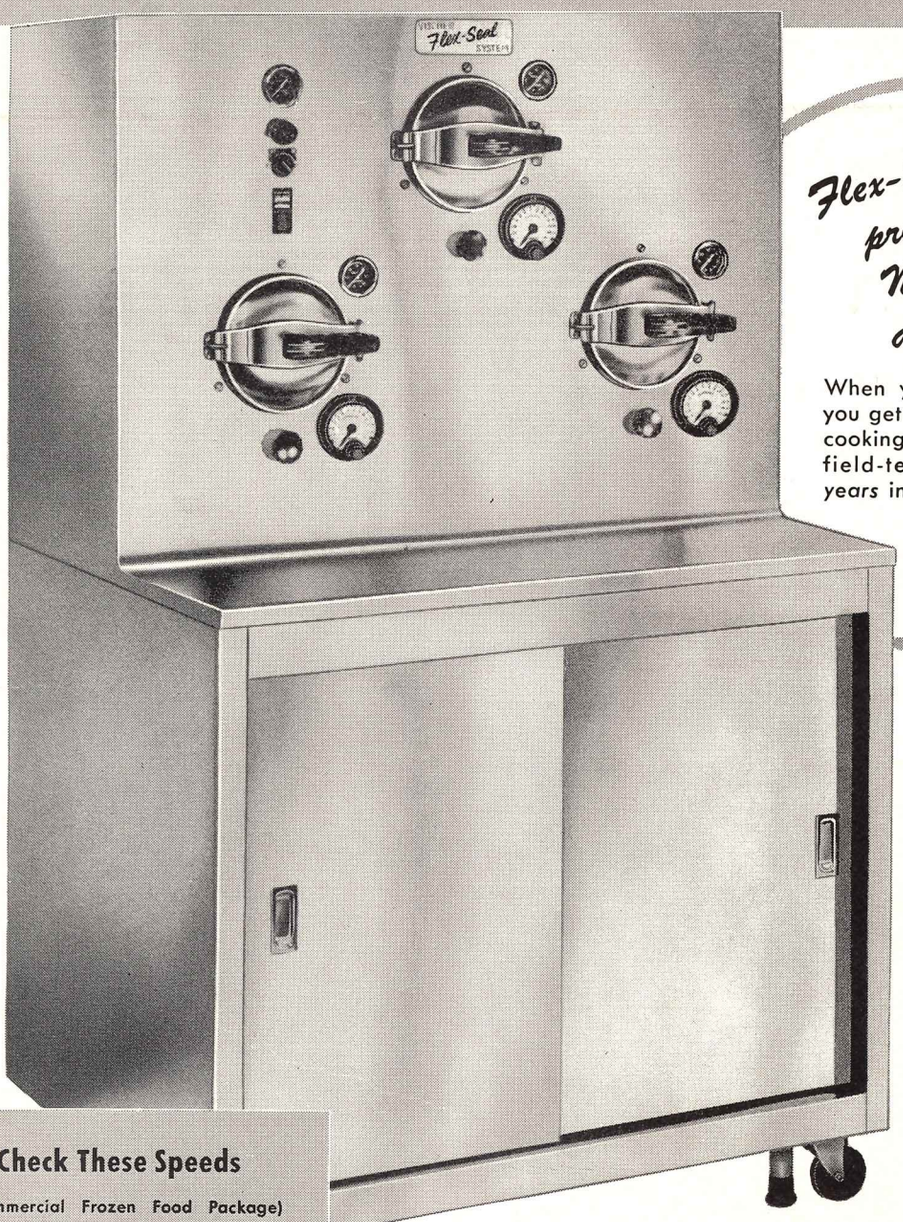
Institutional Equip. Box
1958

UNMATCHED FOR . . .



Flex-Seal . . .
preferred by
Miss Hulling's
and Stouffer's

When you cook with FLEX-SEAL you get not only the *fastest* of all cooking, you also get a method field-tested and proven for 6 *years* in *multiple* kitchens!

Model 300
Cabinet Cooker

One of a variety of cabinet types for floor installation. Also available In 5-Compartment model. Custom units built to any capacity. All models available for direct steam or self generating.

Check These Speeds

(Commercial Frozen Food Package)
Total Elapsed Time

Peas	2 Min.
Carrots	2 Min.
Green Beans	2½ Min.
Broccoli	2½ Min.
Succotash	3 Min.
Kernel Corn	2 Min.
Potatoes (5 lbs. whole)	10 Min.
Chicken (4 halves)	12 Min.

No Other Cooker Like It!

- **All Stainless Steel Construction**
- **Exclusive Flex-Seal Safety Door**
- **Exclusive Flex-Seal "Short Time Cycle"**
- **Automatic Push Button Timer**
- **Self Opening Door**
- **Easy to Clean and Keep Clean**
- **No Water Used In Cooker . . . Therefore No Warm-up Time**
- **Factory Guaranteed 1 Year**

Full Details on Request

Find out about this amazing system of better cooking that keeps customers coming back for more . . . eliminates kitchen problems! Write, stating number of meals served daily, *now!*

VISCHER PRODUCTS COMPANY

U. S. Patent Office
JAN 24 1958

VOLUME, SPEED, QUALITY!

G-11

Flex-Seal® SYSTEM speed cooker

- **More Meals per Hour!**
- **Color, Texture, Flavor, Aroma of Foods Actually *Improved!***
- **No Guesswork . . . Cooking is Completely *Automatic!***

RETURN TO DESIGN DIV.

- **Ideal PORTION CONTROL . . . Single meals or 250 servings per hour per compartment!**
- **Commercial frozen pack or fresh vegetables cooked in *seconds* per serving!**
- **No Leftovers . . . No Defrosting . . . No Overcooking . . . No "Holdover" Flavor!**

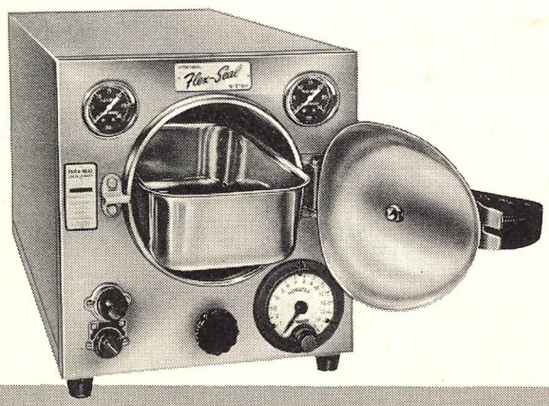
■ Today, the trend in better restaurant cooking is definitely toward Flex-Seal . . . because only this method permits portion controlled cooking, in small or large volume, of fresh or frozen foods so tastefully prepared they meet the most rigid requirements of the dietitian, the creative chef and the gourmet . . . with inexperienced help.

HOW IT'S DONE

Remember, only Flex-Seal has the "Short Time Cycle" that permits vegetables to be cooked with color, flavor, aroma and vitamins actually enhanced and minerals *retained.* SPEED in cooking is the secret behind serving an enormous number of meals daily in top restaurants, cafeterias, hospitals, tea rooms and institutions. Only Flex-Seal has it!

IT'S SIMPLE, TOO

Delicious, appetizing, healthful servings of vegetables, fish and fowl are automatic with Flex-Seal because all cooking time is predetermined. All you, your chef, even the waitress, need do is push a button. Vegetables are always firm, tasty and of good color . . . never under or over-done . . . always timed to your taste.



Counter Models, Too

Single compartment models measuring only 12"x 12"x23" are ideal for "station" use or for smaller restaurants. Capacity still over 250 meals per hour! Choice of direct Steam or Self Generating types.

Planning Service Available—When designing or remodeling, feel free to call upon our food service engineering department. Complete technical data file sent on request.

2814 West Roscoe Street, Chicago 18, Illinois